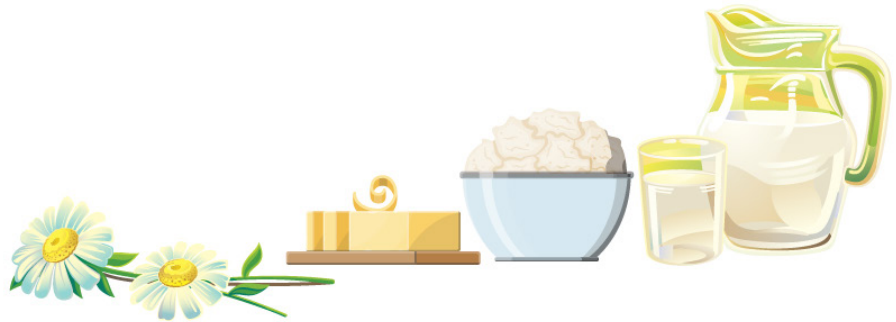




DAIRY DAY 2021

Littleton Museum



Pistachio Ice Cream Mousse Receipt

Ingredients:

1 quart heavy whipping cream
¼ cup sugar
1 tsp vanilla extract
1 tsp almond extract

Optional: the liquid from a handful of spinach boiled in water and strained through a strainer or cloth (for color)

Directions:

1. Mix heavy whipping cream, sugar, vanilla extract, almond extract, and the drained spinach water in a mixer or bowl.
2. If using a mixer, beat on high until you make a stiff whipped cream. If mixing by hand, use a whisk until a stiff whipped cream is reached.
3. Cover bowl tightly and place in freezer until frozen.